

# Costa delle Parracine





## **COSTA DELLE PARRACINE, THE BEAUTY OF THE SEA AND THE POWER OF THE LAND**

The Parracine, dry stone walls that the island's master stonemasons have been erecting for centuries, are made of the precious green tuff stone extracted from Mount Epomeo.

Although built to demarcate the land and protect Ischia's crops and vineyards from the wind and bad weather, over time they have become a distinguishing feature of the island and indicate many pathways that tourists can follow. Costa delle Parracine aims to express the extraordinary complexity of the island of Ischia – a complexity born from the intensity of its volcanic soils and the rich minerality that nourishes the vineyards.

The estate, located in the Forio area, has a history that goes back a long way as testified by the marvellous wine cellar dated 1878 dug out of the green tuff of Mount Epomeo, where the winemaking and ageing of the wines takes place. Its vineyards, planted in the early 2000s, cover around 4 hectares of land and overlook the sea.

# BIANCOLELLA 2025

The Costa delle Parracine Biancolella in purity is an elegant well-structured wine that expresses the full potential of this grape variety.

Biancolella expresses its uniqueness on Ischia thanks to the island's volcanic soils, particularly in the high hill areas such as Costa delle Parracine.

The label recalls the description of the Parracine that Giovan Giuseppe Cervera wrote in his "Ischia sconosciuta" (Unknown Ischia) published in 1959.

## WEATHER CONDITIONS IN 2025

Although the 2025 vintage was particularly variable in terms of weather and required careful monitoring, the grape ripening was excellent. June was particularly hot, followed by summer months with significant temperature swings and at times above-average rainfall.

Winter water reserves and high summer temperatures, in part offset by the mistral wind, produced healthy bunches with a good sugar-acid balance.

As the grapes ripened earlier than usual, the harvest also began early but its normal schedule was soon resumed making the targeted management of the vineyard possible.

In short, the weather conditions in 2025 created the preconditions for well-balanced full-bodied Ischian wines, in a production environment typical of southern Italy that saw the vines adapt well to abrupt weather changes.

**Grapes:** Biancolella

**Denomination:** Ischia Biancolella DOC

**Commune:** Forìo

**Ha:** 2.5

**Elevation:** 300 m a.s.l.

**Soils:** volcanic

**Training method:** Guyot

**Age of vines:** around 25 years

**Winemaking and ageing:** 4 months in stainless steel

**Alcohol:** 12.5%

**Serving temperature:** 10-12 °C

